

Christmas

MENU

Sittings: 12:00pm – 2:30pm 3:00pm – 5:30pm £65 per adult (12 years and over) | £29 per child under 12

Starters

Homemade Vegetable Soup

A comforting bowl of fresh garden vegetables, gently simmered in a fragrant broth, served piping hot with warm crusty bread

Pâté with Oatcakes

Smooth, rich pâté paired with red onion marmalade, served alongside traditional Scottish oatcakes for the perfect sweet-savoury bite.

Honey Chicken

Tender chicken breast glazed with patia & traditional onion gravy coated in Scottish honey

Chicken and Vegetable Pakora

A medley of chicken and vegetables, coated in an authentic indian batter and fried until crisp.

Prawn Cocktail

Succulent prawns dressed in a creamy Marie Rose sauce, nestled on a crisp bed of lettuce, finished with a sprinkle of paprika and fresh lemon.

Bruschetta Pomodoro

Crisp toasted bread topped with garlic, juicy diced tomatoes, fresh basil, and a drizzle of extra virgin olive oil.

Masala Fish

Flaky white fish marinated in aromatic spices, lightly pan-fried for a warm, gently spiced flavour.

Mumbai Mushrooms

Juicy mushrooms sautéed with Indian spices, herbs, and a touch of chilli for a bold, flavour-packed starter

Palate Cleanser

Lemon Sorbet Shot

A refreshing burst of zesty lemon sorbet served in a small glass to cleanse your palate before the main course.

Mains

Traditional Christmas Turkey Dinner

Roast turkey with sage and onion stuffing, golden roast potatoes, seasonal vegetables, pigs in blankets, rich gravy, and cranberry sauce.

Pan-Seared Salmon

Fresh salmon fillet seared to perfection, served with buttered new potatoes, tender asparagus, and a rich mornay sauce.

Butter Chicken

Tender chicken pieces simmered in a creamy tomato and butter sauce, served with fluffy rice and warm naan bread.

Lamb bhoona

Slow-cooked lamb in a rich, aromatic curry sauce, served with rice and naan bread.

Beef Cheek Roulade

Slow-braised beef cheeks rolled and served with a silky red wine reduction, new potatoes, and winter greens.

Carrot Wellington

A vegetarian twist on a classic – sweet roasted carrots wrapped in puff pastry with herbed stuffing, served with seasonal vegetables and vegetarian gravy.

Chicken Tikka Masala

Juicy chicken in a mildly spiced tomato and cream sauce, paired with rice and naan bread.

Vegetarian Curry

A vibrant selection of vegetables cooked in a fragrant sauce, served with rice and naan bread

Desserts

Christmas Pudding with Brandy Sauce

A rich, fruity steamed pudding served with indulgent warm brandy sauce.

Sticky Toffee Pudding

Moist sponge cake infused with dates, topped with a luscious toffee sauce and a scoop of vanilla ice cream.

Gulab Jaman

soft, spongy, deep-fried dough balls soaked in a sweet, rose-flavored syrup

Chocolate Fudge Cake

Decadent layers of chocolate sponge with rich chocolate fudge icing.

Selection of Ice Creams

A variety of creamy, chilled flavours to finish your meal.

Under 12's Menu

Starters

Mozzarella Sticks – Golden, cheesy sticks served with a tangy tomato dip
Soup – Warming vegetable soup served with a soft bread roll
Garlic Bread – Toasted bread brushed with garlic butter
Bruschetta – Fresh tomato and basil topping on toasted bread.

Mains

Fish Fingers – Crispy-coated fish served with chips or vegetables
Tomato Pasta – Pasta tossed in a rich tomato sauce
Any Curry (as above) – Mildly spiced for younger palates, served with rice and naan.
Chicken Goujons – Crispy chicken strips served with chips or vegetables

After-Dinner

Teas, Coffees & Shortbread

Freshly brewed tea or coffee served with buttery, crumbly shortbread.